

Air Fryer Fried Chicken

1 RAW FRYER CHICKEN* (NOT A HEN)

***Cut chicken up in parts. Cut breasts in half.**

CHRIS' SPECIAL SEASONING (PAGE 13)

2 SHALLOW PIE PLATES OR CAKE PANS*

***PREPARE ONE PLATE WITH THE FOLLOWING:**

1 CUP SELF-RISING FLOUR & 2 TSP.

SPECIAL SEASONING & BLEND TOGETHER WELL.

***PREPARE A SECOND PLATE WITH:**

2 EGGS & 1/2 CUP MILK WHISKED TOGETHER.

Take each piece of chicken and sprinkle with Chris' seasoning. Dip seasoned chicken into egg mixture and then into flour mixture, making sure to press flour onto chicken well. Let the dredged chicken pieces rest for 10 minutes before placing in the air fryer. Cook chicken in the Air Fryer at 380 degrees for 20 minutes, then turn the pieces and cook for another 15 minutes. Internal temperature should be 180 Degrees Fahrenheit. After cooking, let the chicken rest and cool before serving.

SPECIAL SEASONING RECIPE IS ON PAGE 13.